salsa.
Tortilla chips make a
Tortilla chips
Tor

ALBONDIGAS SOUP

i package (16 ounces) frozen fully-cooked original flavor beel mesibalis 7 cans (IA to 14% ounces each) ready-to-serve beef broth 2 cups frozen corn 1 cup prepared salsa crumbled fortilla chips

Combine broth, corn and salsa in large saucepan; bring to a

Reduce heat; simmer 5 min-

Meanwhile, interowave meat-

Meanwhile, interowave meat-hilbs according to package direc-tions, Add meatball its toop; simmer 3 minutes. Serve with turtilla chips, as desired, makes + servings. 43 calories; 19 g pro-trin; 29 g carbohydrate; 30 g fait; 1,683 mg wollum; 40 mg choles-terol; 8.6 mg niacis; 0.5 mg vita-min BG; 14 mg vitamin B1; 14 mg lron; 7.1 mg zime. Recipe courtery of the Nation-al Cattlemen's Deef Association.



these pan seared jumbo sea scallops with island chimichurri and fresh scallion-garlic-thyme angel hair pasta,

Serve this dish with fresh steamed asparagus and black bean and corn salsa placed between the three scallops that surround the mound of pasta.

ISLAND CHIMICHURRI SAUCE

I tablespoon lemon juice, fresh I tablespoon lime juice, fresh

squeezed h teaspoon sugar 2 teaspoons garlic, fresh, minced 1 tablespoon each: fresh cilentro, parsley and scallions, finely chopped

## Citrus cilantro sauce flavors scallops plating. Mound the hot fresh scallion-garlic-thyme angel hair pasta in the center of two warm dinner plates. Place two scallops atop of each portion of pasta and three scallops eventy spaced around each mound of pasta. Top each scallop with 2 teaspoons of Island Chimichurn Sauce and a sprinkling of the three color pep-per confetti. Serve hits dish with fresh

SCALLOPS WITH ISLAND CHIMICHURRI AND FRESH SCALLION-GARLIC-THYME ANGEL HAIR PASTA

HARR PASTA

2 tablespoons alive oil
10 each (about 1 pound) jumbo
sea scallops (stred at under
10 per pound)
7/cup istand Chimichuri Sauce
(see recipe belom)
2 tablespoons red, yellow end
green bell pepper, inch dice
(condetit)
Feth scall loopsastic-thome

(content)
Fresh scallon-garlic-thyme
engel hair pasta (see recipe
below) vexnn)
Fresh ground black pepper and salt

Prepare the Island Chimichur-ri Sance and fresh scallion-gar-lic-thyme angel hair pasta as described below.

described below.

Season scallops lightly on both sides with fresh ground black pepper and sail.

Heat the old in a large sant pan over medium heat until host but not so so long the sail of the sail

FRESH SCALLION-GARLIC-THYME

Angel Hair Pasta 8 ounces angel hair or cappellini

pasta
1 tablespoon salt
3 tablespoon garke, fresh,
minced

minced
4 tablespoons butter, cold cut
into/vinch silces
3 tablespoons scallion tops.//
inch silced

I teaspoon fresh thyme leaves. chopped

salt and fresh ground black pep-per to laste

Place 1 gallon of hot water in a large 6-quart pot, add 1 table-spoon of salt and bring to a boil over high heat.

spoon of Sax run rung on some over high heat. In a large sauté pan, heat the olive oil over medium heat, add the garlie and sauce for I minute do not brown. Remove from heat and swirf in the butter until most of the country of the

## Mother's

Sunday, May 11, 2003 • 10:30 a.m. to 3:00 p.m.

Breakfast Items: Classic Scrambled Eggs - Made to Order Omelets - Bacon & Sausage - Hash Brown Potatoes Grand Marnier French Toast with Fresh Berries

- Cheese Blintz with Strawberry Banana Sauce
A Variety of Fresh Salads:

Garden Salad with all the toppings - Cole Slaw - Thai Chicken - Coconut Curry Shrimp

Displays:

Cold Seafood Extravaganza - Imported & Domestic Cheeses - Fresh Fruit Fantasia - Antipasto Platter

Carving Stations:
Gorgonzola Crusted Coulette Steak - Apple Cinnamon Smoked Pork Loin
- Roasted Turkey

**Entrees:** 

Chargrilled Tuna - White Clam Linguine - Chicken Forrester **Sides:** 

Garlic Whipped Potatoes - Steamed Broccoli

Delicious Desserts:

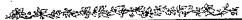
Tortes - Parfaits - Pies - Chocolate Dipped Cheesecake & Fruit - Cookies - Assorted Miniatures

\$21.95 Seniors \$24.95 Adults Please Cail for Reservations

\$12.95 Children 3-10

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